

# MELBOURNE CUP LUNCHEON

Tuesday 1<sup>st</sup> of November 2011

Complimentary glass of champagne on arrival!  
Prizes for best dressed, best hat etc.  
Plus, sweeps for the big race and entertainment all day!

## ENTREES:

### SALT & PEPPER SQUID

with fatoush salad, roast garlic saffron aioli & sweet potato chips

### HOMEMADE MINISTRONE SOUP

with grilled ciabatta bread

## MAINS:

### CRUMBED CHICKEN & CASHEW

chicken breast stuffed with bacon, cashews, cheddar cheese & spring onion served with bacon port cream & sweet potato rosti

### WHOLE ROASTED SIRLOIN

with grilled polenta, fetta mushroom & spinach tart, shallot butter & red wine reduction

### ATLANTIC SALMON FILLET

with herb crust, potato cauliflower puree, crisp prosciutto, roasted capsicum & basil pesto

## DESSERT:

### LEMON CURD TART

with mixed berries, king island cream & toffee

### INDIVIDUAL APPLE & RHUBARB CRUMBLE

served with ice-cream, crème anglaise & cinnamon tuille biscuit

**3 course set menu**  
**\$32.90 per head**  
**Bookings are essential...**

